SAMSUNG

Installation and Operating Instructions

Built-In Oven

BQ2Q7G078

Owner’s Manual

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Using This Manual

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Thank you for choosing a SAMSUNG Built - In Oven.
This Owner's Manual contains important information on safety and instructions intended to assist you in the operation and maintenance of your appliance.
Please take the time to read this Owner's Manual before using your oven and keep this book for future reference.
The following symbols are used in the text of this Owner's Manual.

Important

Note

Safety Instructions

Installation of this oven must be performed only by a licensed electrician. The installer is responsible for connecting the appliance to the mains power supply in observance of the relevant safety recommendations.

Electrical safety

If the oven has been damaged in transport, do not connect it.

- This appliance must be connected to the mains power supply only by a **specially licensed electrician**.
- In the event of a fault or damage to the appliance, do not attempt to operate it.
- **Repairs** should be performed by a **licensed technician** only. Improper repair may result in considerable danger to you and others. If your oven needs repair, contact a SAMSUNG Service Centre or your dealer.
- If the supply cord is defective, it must be replaced by a special cord or assembly available from the manufacturer or an authorised service agent.
- Electrical leads and cables should not be allowed to touch the oven.
- The oven should be connected to the mains power supply by means of an approved circuit breaker or fuse. Never use multiple plug adapters or extension leads.
- The rating plate is located on the right side of the door.
- The power supply of the appliance should be turned off when it is being repaired or cleaned.
- Take care when connecting electrical appliances to sockets near the oven.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

WARNING

Accessible parts may become hot during use. To avoid burns young children should be kept away.

WARNING

The appliance should be powered down before replacing the lamp to avoid the possibility of electric shock. During oven operation, the interior surfaces become very hot.

Safety Instructions (Continued)

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Safety during operation

- This oven has been designed only for the cooking of household foods.
- During use, the oven interior surfaces become hot enough to cause burns. Do not touch heating elements or interior surfaces of the oven until they have had time to cool.
- Never store flammable materials in the oven.
- The oven surfaces become hot when the appliance is operated at a high temperature for an extended period of time.
- When cooking, take care when opening the oven door as hot air and steam can escape rapidly.
- When cooking dishes that contain alcohol, the alcohol may evaporate due to the high temperatures and the vapour can catch fire if it comes into contact with a hot part of the oven.
- For your safety, do not use high-pressure water cleaners or steam jet cleaners.
- Children should be kept at a safe distance when the oven is in use.
- Frozen foods such as pizzas should be cooked on the wire grill. If the baking tray is used, it may become deformed due to the great variation in temperatures.
- Do not pour water into the oven bottom when it is hot. This could cause damage to the enamel surface.
- The oven door must be closed during cooking.
- Take care when opening the door before the end of the steam cleaning procedure; the water on the bottom is hot.
- Do not line the oven bottom with aluminium foil and do not place any baking trays or tins on it. The aluminium foil blocks the heat, which may result in damage to the enamel surfaces and cause poor cooking results.
- Fruit juices will leave stains, which can become indelible on the enamel surfaces of the oven. When cooking very moist cakes, use the deep pan.
- Do not rest bakeware on the open oven door.
- This appliance is not intended for use by young children or infirm persons without the adequate supervision of a responsible person ensuring that they are using the appliance safely.
- Young children should be supervised to ensure that they do not play with the appliance.
- Excess spillage should be removed before self cleaning and all utensils should not be left in the oven during pyrolytic self cleaning.
- During self cleaning the surfaces get hotter than usual and children should be kept a safe distance.

Disposal Instructions

Disposing of the packaging material

- The material used to package this appliance is recyclable.
- Dispose of the packaging materials in the appropriate container at your local waste disposal facility.

Disposing of old appliances

WARNING

Before disposing of old appliances, make them inoperable so that they cannot be a source of danger.

To do this, disconnect the appliance from the mains supply and remove the mains lead.

To protect the environment, it is important that old appliances are disposed of in the correct manner.

- The appliance must not be disposed of with household rubbish.
- You can obtain information about collection dates and public refuse disposal sites from your local refuse department or council.

Installing the Oven

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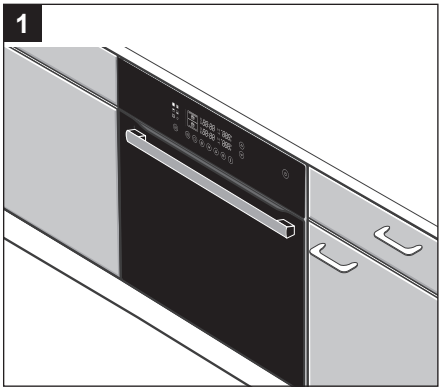
☛ Electrical installation of this appliance must be performed only by a licensed electrician.
The oven must be installed according to the instructions supplied.
Remove the protective vinyl from the door after installation.
Remove the protective tape from the interior surfaces of the oven after installation.

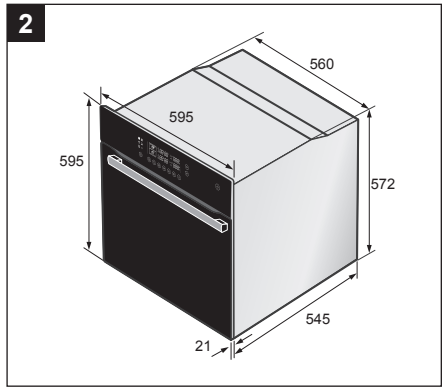
Safety instructions for the installer

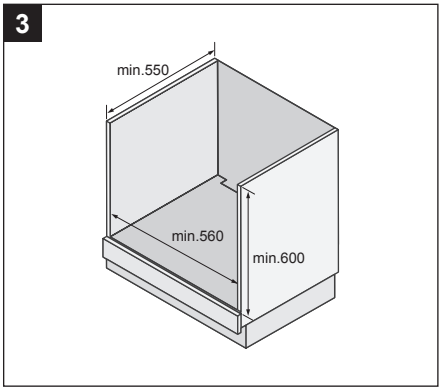
- Installation must guarantee protection against exposure to electrically live parts.
- The unit in which the appliance is fitted must satisfy the requirements of DIN 68930 in respect of stability.

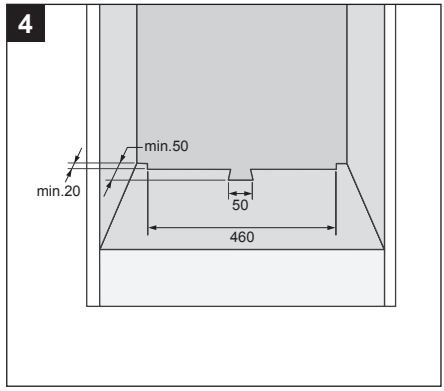
Installing into a low cabinet

- Observe minimum clearance requirements.
- Secure oven into place with screws on either side of the oven.









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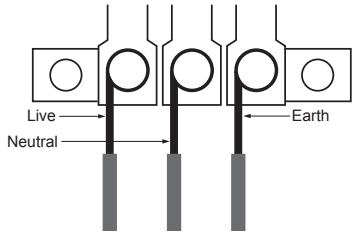
Connecting the oven to the power supply
(H05VV-F, H05RR-F, Min. 1.5m, 1.5~2.5mm²)



Connecting to the mains power supply

Electrical connections must be made as per the connection plate fixed to the back of the appliance by an electrical fitter who must ensure that the appliance has been connected up in accordance with fitting instructions and local regulations.

Where the appliance is not connected to the mains electricity supply by a plug, an omni polar cutout device (with a contacts gap of at least 3 mm) must be fitted on the supply side of the connection to meet safety requirements.

- When power is connected, the electronics of the oven are initialised; this neutralizes the lighting for a few seconds. The electric cable (H05 RR-F or H05 VV-F, Min. 1.5m, 1.5~2.5mm²) must be long enough for it to be connected to the built-in oven standing on the floor in front of its unit.

  Open the back cover of the oven at the bottom (using a flat-bladed screwdriver) and completely unscrew the connection screw and the cable clamp before fitting conducting wires into the appropriate terminals.

The earth wire must be connected to the (⏚) terminal of the oven.

If the oven is connected to the power supply by a plug, this must remain accessible once the oven has been fitted.

We cannot accept any liability in the event of an accident resulting from non-existent or faulty earthing.

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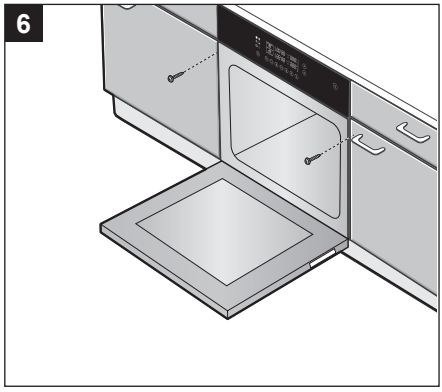

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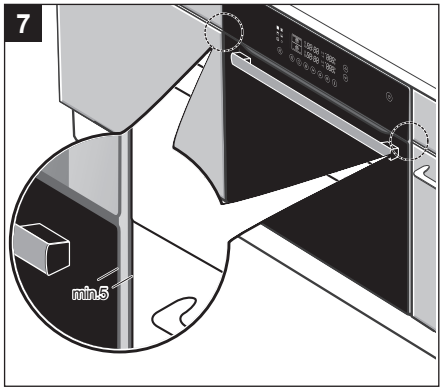

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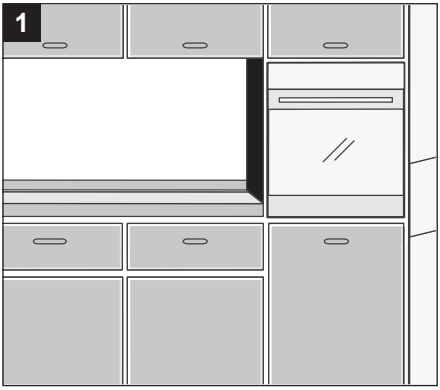
Installing into a high cabinet

- Observe minimum clearance requirements.
- The oven should be slid into place at the proper angle of alignment.

1



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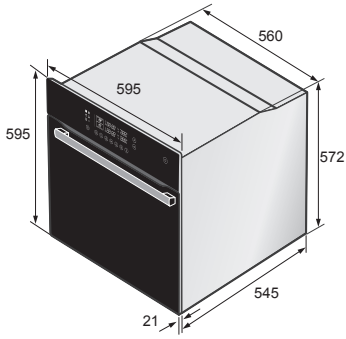

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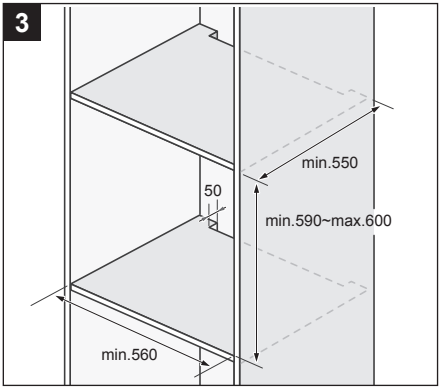

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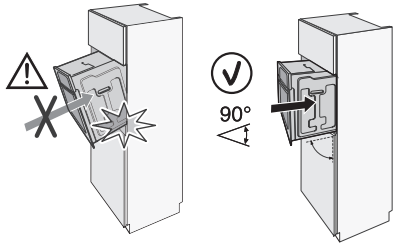

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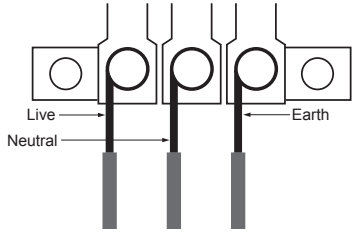
Connecting the oven to the power supply
(H05VV-F, H05RR-F, Min. 1.5m, 1.5~2.5mm²)



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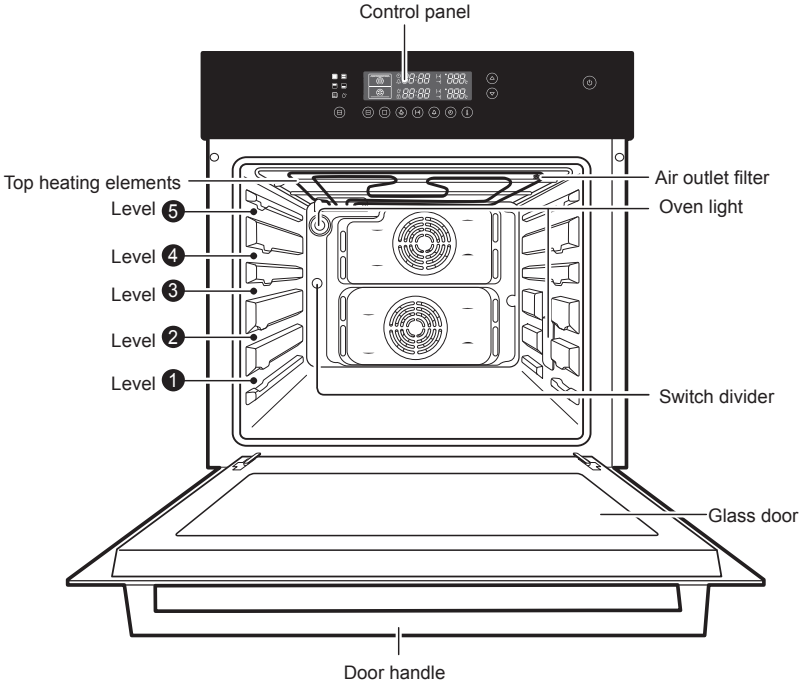
Oven



✉ Shelf levels are numbered from the bottom up.
Levels 4 and 5 are used mainly for the grill function.
Please refer to the cooking guides provided throughout this manual to determine appropriate shelf levels for your dishes.

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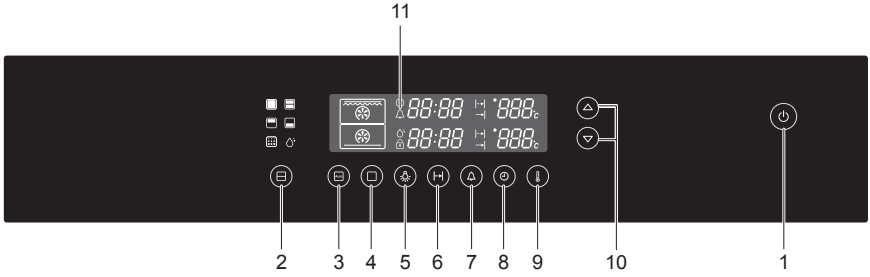
Oven controls



1. Power On/Off button
2. Partition Select button
3. Auto Cook select button
4. Cooking Mode Select button
5. Lamp Button
6. Cooking Time button
7. Kitchen Timer button
8. Clock button
9. Temperature button
10. Time/temperature Control buttons
11. Information Screen

Power On/Off button

You can Press the oven on or off.
If you press the Power On/Off button, the lights for the buttons and the display panel are turned off. As a result, all buttons other than the Power On/Off button are deactivated.
Pressing the Power On/Off button again will turn the lights of the other buttons and the display panel back on. Consequently, all buttons are reactivated.

Special features

The oven comes equipped with the following special features.

- Divider modes: When the divider inserted, the appliance's divider facility enables independent cooking in two separated partitions, enhancing energy efficiency and convenience for use.
- Steam cleaning: The oven's self- cleaning function uses the power of steam to cut through grease and grime to clean the oven interior safely.

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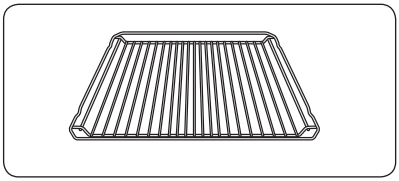
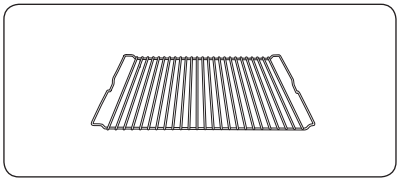
Accessories

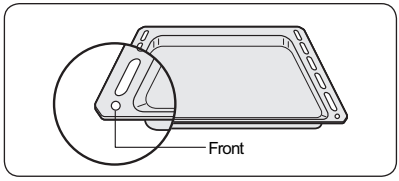
The following accessories are provided with your oven.



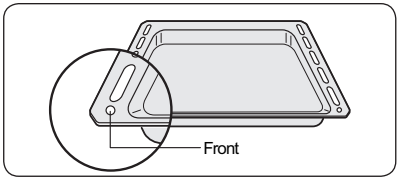
1 **Wire grill**, for dishes, cake tins, roasting and grilling trays.



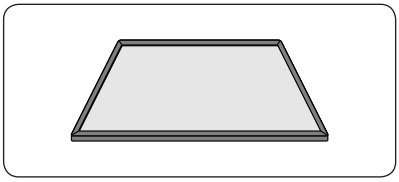
2 **Wire roast**, for roasting.



3 **Baking tray**, for cakes and biscuits.

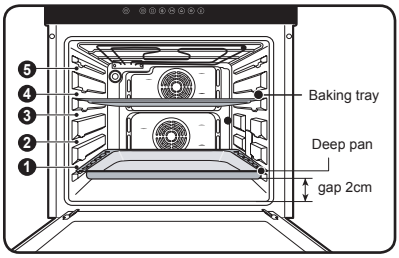


4 **Deep pan**, for roasting or collecting meat juices or fat drippings.



5 **Divider**, for the upper, lower and twin modes. Use inserted in level 3. There is a divider-sensing switch on the rear wall of the cooking compartment. Insert into the back completely.

Parts and Features (Continued)



The baking tray, deep pan and wire grill should be inserted correctly into the side runners.

When taking out the cooked foods from the oven, be careful of hot utensils and surfaces.

Example Level 1: Deep pan
Level 4: Baking tray

When using the deep pan or the baking tray to collect drippings from cooking foods, ensure that the pan or tray is properly placed in the side runners. Allowing these accessories to contact the bottom surface of the oven can damage the enamel of the surface. Trays and pans placed on level 1 should clear the bottom surface of the oven by at least 2 cm.

Using the accessories

Divider, wire grill, baking tray and deep pan

Positioning the divider

Insert the divider into level 3 of the oven.

Positioning the wire grill

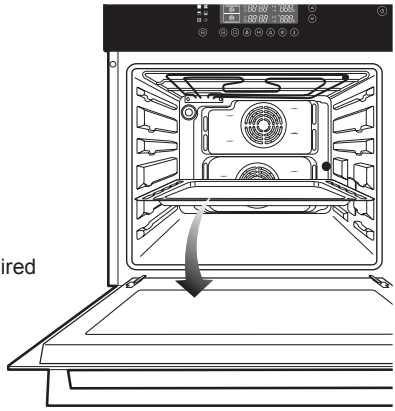
Insert the wire grill at any desired level.

Positioning the baking tray or deep pan

Insert the baking tray and/or the deep pan at any desired level.

WARNING

To cook in the lower, upper or twin divider modes, you must insert the divider.



Safety shutoff

- If a cooking time is not entered, the oven will shut itself off after the lengths of time indicated below.

Shutoff times for various temperature settings

Under 105 °C	16 hours
From 105 °C to 240 °C	8 hours
From 245 °C to 300 °C	4 hours

- This oven's electrical circuitry features a thermal shutoff system. If the oven heats to abnormally high temperatures, the system will shut off the power supply to the heating elements for a period of time.

Cooling fan

During cooking, it is normal for the vent to release hot air from the front of the oven.

- The cooling fan will also continue to operate after the oven has been in use. It will turn off when the internal cabinet temperature has dropped to 60 °C or after 22 minutes.

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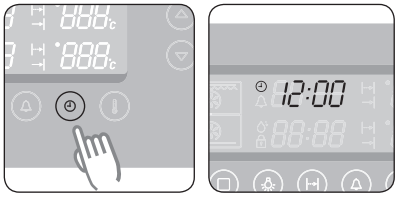
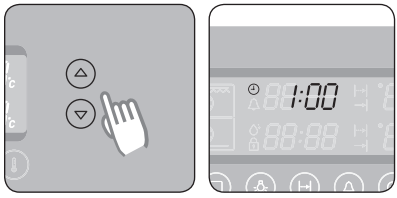
Setting the clock

When power is first supplied to the oven, the display on the control panel will light briefly. After 3 seconds, an icon of a clock and 12:00 will begin blinking in the display. The oven cannot be operated until the clock is set.



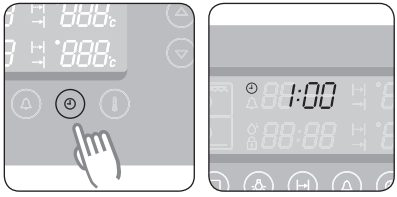
1 The oven is inoperable until the clock has been set. "🕘" and "12:00" will blink in the display when power is first supplied to the appliance. Press the **Clock Button**. The "🕘" and "12: " will blink.



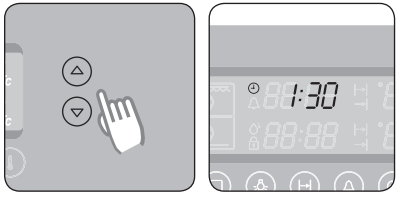
2 Press the **Time / Temp Control Button** to set the hour of the day.

Example To set 1:30

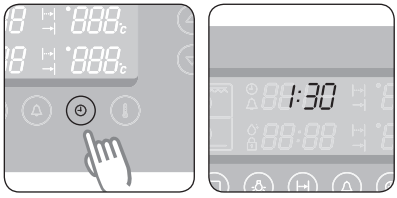
Wait for about 10 seconds. The clock stops blinking and shows the set hour.



3 Press the **Clock Button**. The "🕘" and " :00" will blink.



4 Press the **Time / Temp Control Button** to set the minute of the time. " 🕘" will blink.



5 Press the **Clock Button** to finish setting the clock or wait for about 10 seconds. "🕘 " will disappear and "30" will stop blinking. The display shows the time of day. The appliance is now ready to use.

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Initial cleaning

Clean the oven thoroughly before using for the first time.

☛ Do not use sharp or abrasive cleaning materials. These could damage the oven surface. For ovens with enamel fronts, use commercially available cleaning agents.

To clean the oven

1. Open the door. The oven light comes on.
2. Clean all oven trays, accessories and side runners with warm water or washing - up liquid and polish dry with a soft clean cloth.
3. Wash the oven interior in the same way.
4. Wipe the front of the appliance with a damp cloth.

Check that the clock is set correctly. Remove accessories and operate the oven at the convection setting at 200 °C for 1 hour before using. There will be a distinctive odor; this is normal, but ensure your kitchen is well ventilated during this conditioning period.

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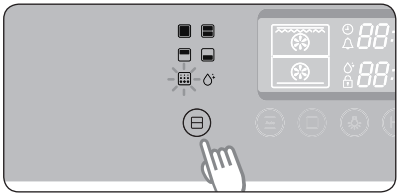
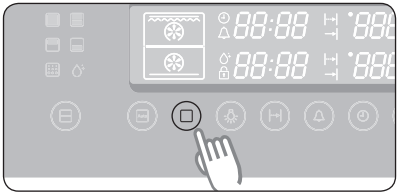
Setting the divider mode

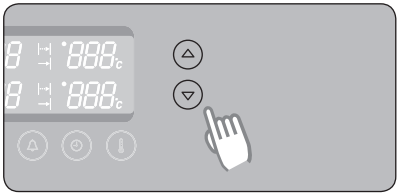
For upper, twin and lower modes, insert the divider. For single mode, remove the divider. And then Press the **Partition Select button** to select the mode you want. For further details, see the table below.



1 Press the **Partition Select button** to select the desired partition.



2 Press the **Cooking Mode Select button**. (skip this step in single mode)



3 Press the **Time / Temp Control button** to select the desired oven function. If 3 seconds have elapsed and there are no further adjustments, the oven will begin automatically in the selected mode and function.

Divider Mode	Marking	Oven Function	Insert Divider	Usage Information
Upper Mode		**1.** Convection **2.** Top Heat + Convection **3.** Large Grill	Yes	This mode saves energy and time when cooking small amounts of food.
Twin Mode		Both Upper and Lower Partition Function	Yes	You can cook two dishes at two different temperatures at the same time.
Lower Mode		**1.** Convection **2.** Bottom Heat + Convection	Yes	This mode saves energy and time when cooking small amounts of food.
Single Mode		**1.** Convection **2.** Top Heat + Convection **3.** Conventional **4.** Large Grill **5.** Small Grill **6.** Bottom Heat + Convection	No	
Steam Clean Mode			No	
Self Clean Mode		**1.** P1 **2.** P2 **3.** P3	No	

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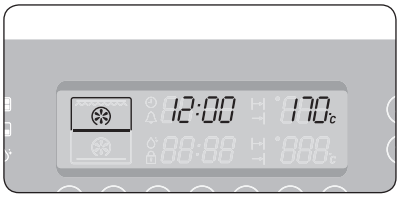
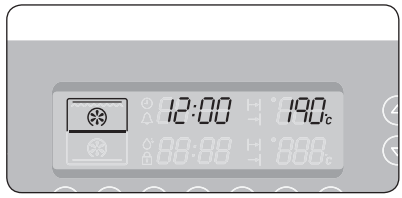
Upper mode

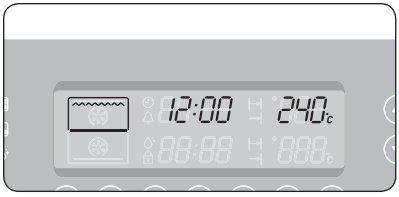
Only the upper heating element operates. The divider should be inserted.



Convection



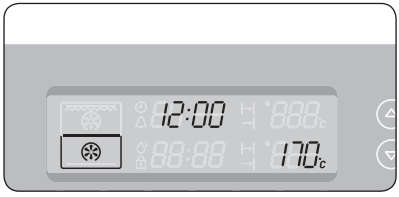
Top Heat + Convection



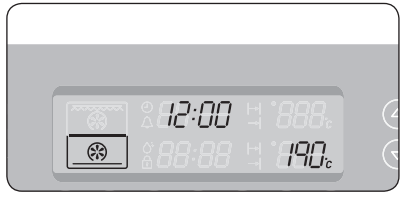
Large Grill

Lower mode

Only the lower heating element operates. The divider should be inserted.



Convection



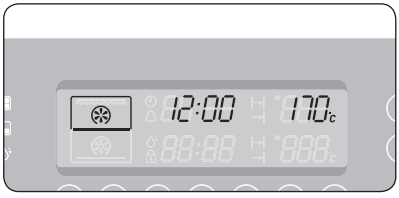
Bottom Heat + Convection

EN

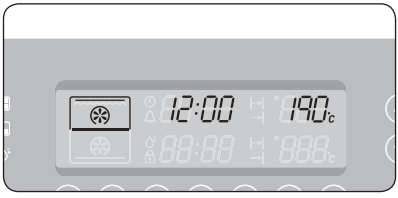
Twin mode

The upper and lower modes operate at the same time. It is possible to set which mode activates first. When one of the dishes has finished cooking in twin mode and you would like to change the cooking time or temperature of the other partition, Press the **Partition Select button** to select the mode (upper or lower) that you would like to continue operating. Divider should be inserted.

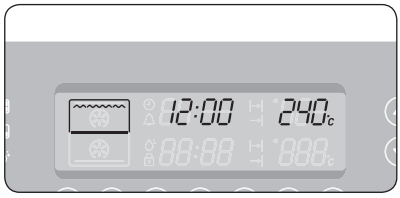
Twin mode 1: The upper mode begins operating first. If the **Cooking Mode Select button** is pressed or if 15 seconds elapse after the upper mode is set and there has been no further adjustment, the oven begins the lower mode.



Convection

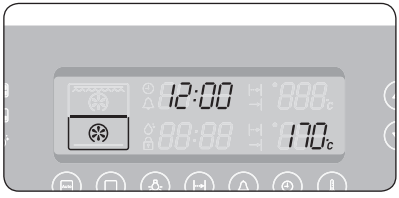


Top Heat + Convection

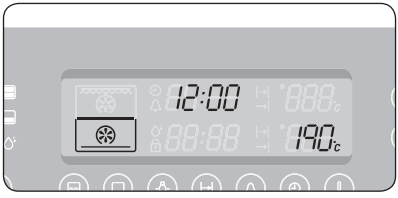


Large Grill

Twin mode 2: As the upper mode starts, if the **Cooking Mode Select button** is pressed or if 15 seconds elapse and there has been no further adjustment, the oven moves to the lower mode. The upper and lower modes operate at the same time.



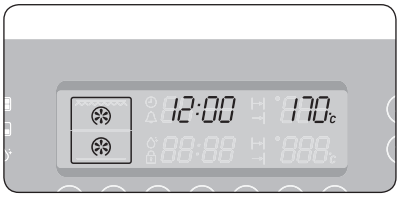
Convection



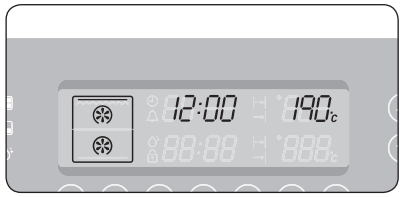
Bottom Heat + Convection

EN

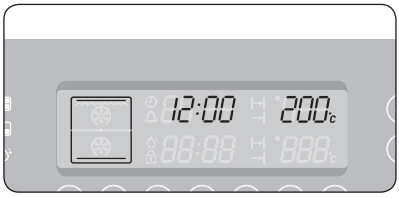
Single mode



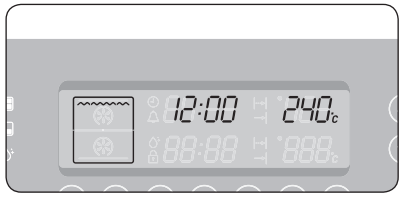
Convection



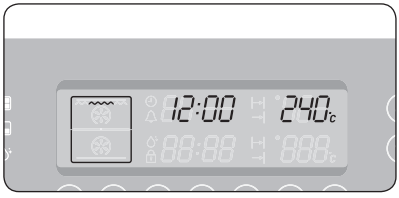
Top Heat + Convection



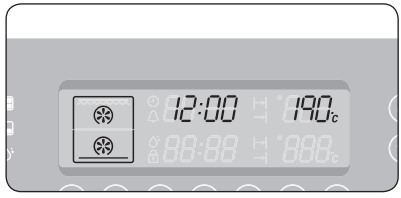
Conventional



Large Grill



Small Grill

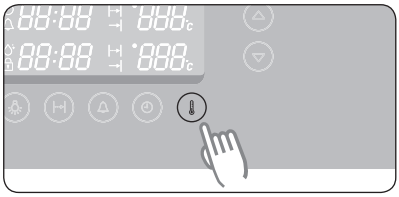


Bottom Heat + Convection

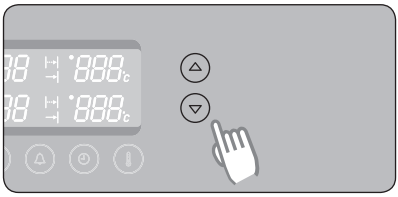
EN

Setting the oven temperature

In single, upper and lower modes



1 Press the **Temperature Button**.

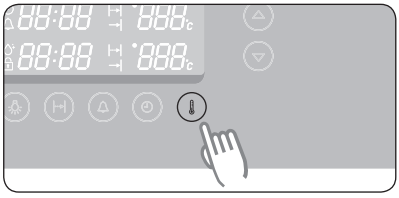


2 Press the **Time / Temp Control Button** to adjust the temperature in increments of 5 °C.

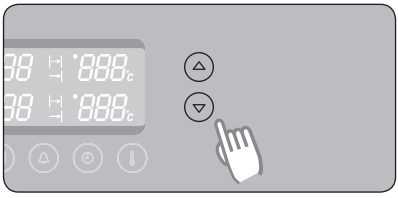
Single Mode (Large & Small Grill)	40 °C – 250 °C (40 °C – 300 °C)
Upper Mode	40 °C – 250 °C
Lower Mode	40 °C – 250 °C

✉ The temperature may be adjusted during cooking.
In the oven mode settings, the top and bottom heating elements cycle on and off in intervals through the cooking process to regulate and maintain the temperature.

In twin mode



1 Press the **Temperature Button** (upper mode).
Press the **Temperature Button** twice (lower mode).



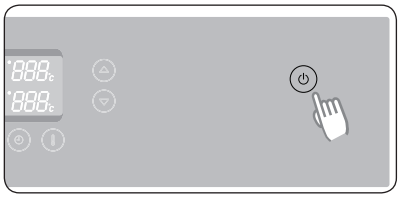
2 Press the **Time / Temp Control Button** to adjust the temperature in increments of 5 °C.

Upper Mode (Large Grill)	170 °C – 250 °C (200 °C – 250 °C)
Lower Mode	170 °C – 250 °C

✉ The temperature may be adjusted during cooking.

EN

Switching the oven off



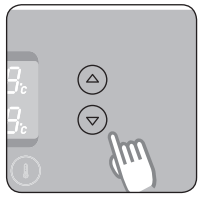
To switch the oven off, Press the **Power On/Off button**.

Cook time

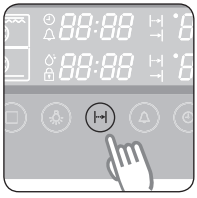
You can set the cook time during cooking.

In single, upper and lower modes

1 Press the **Cook Time Button**. " |→| " will blink.



2 Press the **Time / Temp Control Button** to set the desired cook time.



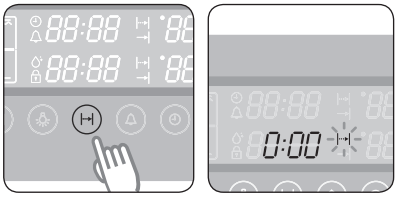
3 Press the **Cook Time Button**.
The oven operates with the selected cook time unless the **Cook Time Button** is pressed within 5 seconds.

✉ During cooking, you can adjust the previously set cook time with the **Time / Temp Control Button** for better results.

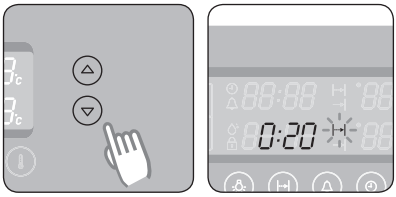
EN

In twin mode

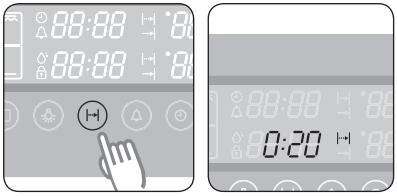
Cook times for the upper and lower modes can be selected by using the **Cook Time Button** and the **Time / Temp Control Button**.



1 Press the **Cook Time Button** twice (lower mode) " |↦| " will blink.



2 Press the **Time / Temp Control Button** to set the desired cook time.

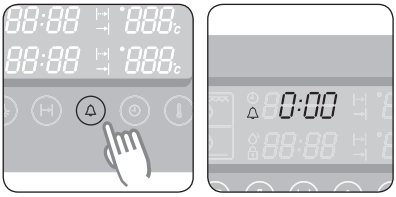


3 Press the **Cook Time Button**. The oven operates with the selected cook time unless the **Cook Time Button** is pressed within 5 seconds.

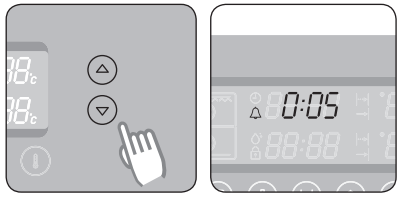
✉ During cooking, you can adjust the previously set cook time with the **Time / Temp Control Button** for better results.

EN

Kitchen timer

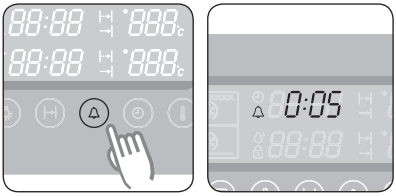


1 Press the **Kitchen Timer Button** once. "🔔" flashes.



2 Turn the **Time / Temp Control Button** to set the desired time.

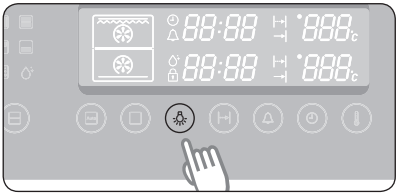
Example 5 minutes



3 Press the **Kitchen Timer Button** to start the kitchen timer. When the set time has elapsed, an audible signal sounds.

✉ Press and hold the **Kitchen Timer Button** for 2 seconds each to cancel the timer.

Oven lamp on / off



1 Press the **Lamp Button**.

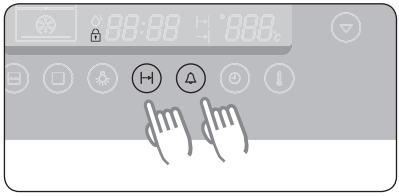
1st	Upper and Lower
2nd	Upper
3rd	Lower
4th	Off

✉ Lamp turns on and off in the indicated order regardless of operation.

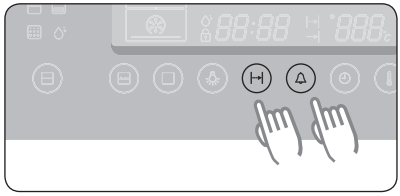
✉ The lamp automatically turns off after 2 minutes.

EN

Child safety function



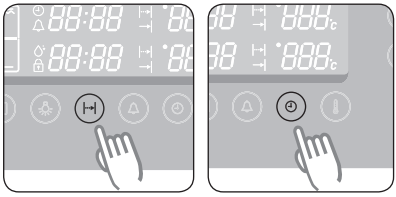
1 Press the **Cooking Time button** and **Kitchen Timer button** at the same time and hold for 3 seconds. (🔒) will appear in the display field.



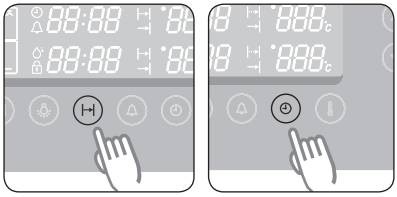
2 Press the **Cooking Time button** and **Kitchen Timer button** at the same time and hold for 3 seconds again to unlock.

✉ When locked, all buttons except the **Power On/Off button** will not operate. The lock is available whether or not the oven is in operation.

Switching the beeper off



1 To turn the beeper off, press the **Cooking Time** and **Clock buttons** at the same time and hold for 3 seconds.



2 To turn the beeper back on, press the **Cooking Time** and **Clock buttons** again at the same time and hold for 3 seconds.

EN

Oven functions

The features of this oven include the following functions

Oven Modes

The following table represents the various oven modes and settings of your oven.
Use the cooking guide tables for these modes in the following pages as guidelines for cooking.

	Conventional Food is heated by top and bottom heating elements. This setting is suitable for baking and roasting.
	Top Heat + Convection We recommend this mode when roasting meat. The top heating element is in operation and the fans operate to circulate the hot air coming from top and back wall heating element.
	Convection Food is heated by the hot air from the heating element in the back and circulated by two fans. This setting provides uniform heating and is ideal for frozen convenience food as well as cake and croissants. This mode can be used for baking on two levels.
	Large Grill Food is heated by the top heating elements. We recommend this mode for grilling steaks and sausages as well as cheese toasts.
	Small Grill This mode is ideal for grilling small amounts of foods, such as baguettes, cheese or fish fillets. Place the food in the middle of the wire grill, as only the smaller heating element in the centre is operating.
	Bottom Heat + Convection The bottom heating element and back wall heating element provide hot air which is circulated by the fans. This mode is ideal for baking food such as quiches, pizza, bread and cheesecakes.

EN

1. Conventional

Suggested temperature: 200 °C

The conventional function is ideal for baking and roasting foods arranged on one rack. Both the top and bottom heating elements operate to maintain the oven temperature.

We recommend to preheat the oven in conventional mode.

Food Item	Shelf Level	Accessory	Temperature (°C)	Time (min)
Frozen Lasagne (500-1000g)	3	Wire grill	180-200	40-50
Whole Fish (e.g. Dorade) (300-1000g) 3-4 cut on each side DROP OIL	3	Wire roast + Deep Pan	240	15-20
Fish filets (500-1000g) 3-4 cut on each side DROP OIL	3	Baking tray	200	13-20
Frozen cutlets (350-1000g) minced meat & with ham, cheese or mushroom filing DROP OIL	3	Baking tray	200	25-35
Frozen cutlets from minced, carrot, beetroot or potato (350-1000g) DROP OIL	3	Baking tray	200	20-30
Pork on bone cutlets (500-1000g) DROP OIL, ADD SALT & PEPPER	3/2	Wire roast/Deep Pan	200	40-50
Baked potato (cut in half) (500-1000g)	3	Baking tray	180-200	30-45
Frozen Meat roll with mushrooms filing (500-1000g) DROP OIL	3	Baking tray	180-200	40-50
Sponge Cake (250-500g)	2	Wire grill	160-180	20-30
Marble Cake (500-1000g)	2	Wire grill	170-190	40-50
Yeast Cake on Tray with fruit & crumbles topping (1000-1500g)	2	Baking tray	160-180	25-35
Muffins (500-800 g)	2	Wire grill	190-200	25-30

EN

2. Top Heat + Convection

Suggested temperature: 190 °C

The top heating element is in operation and the fan operates to constantly circulate the hot air.

We recommend to preheat the oven with Top Heat + Convection mode.

Food Item	Shelf Level	Accessory	Temperature (°C)	Time (min)
Pork on bone (1000g) BRUSH WITH OIL&SPICES	3	Wire roast + Deep pan	180-200	50-65
Pork shoulder in foil (1000-1500g) MARINATE	2	Baking tray	180-230	80-120
Whole chicken (800-1300g) BRUSH WITH OIL & SPICES	2	Wire roast + Deep pan	190-200	45-65
Meat or fish steaks (400-800g) DROP OIL, ADD SALT & PEPPER	3	Wire roast + Deep pan	180-200	15-35
Chicken Pieces (500-1000g) BRUSH WITH OIL&SPICES	4	Wire roast + Deep pan	200-220	25-35
Roast Fish (500g-1000g) use ovenproof dish BRUSH WITH OIL	2	Wire grill	180-200	30-40
Roast Beef (800-1200g) BRUSH WITH OIL&SPICES	2	Wire roast + Deep pan Add 1 cup water	200-220	45-60
Duck Breast (300-500g)	4	Wire roast + Deep pan Add 1 cup water	180-200	25-35

EN

3. Convection

Suggested temperature: 170 °C

This function bakes foods placed on up to three shelves and is also appropriate for roasting. Cooking is achieved by the heating element on the rear wall and the fan distributes the heat.

We recommend to preheat the oven in convection mode.

Food Item	Shelf Level	Accessory	Temperature (°C)	Time (min)
Lamb rack (350-700g) BRUSH WITH OIL & SPICES	3	Wire roast + Deep pan	190-200	40-50
Baked Bananas (3-5 pcs), cut with knife on top, add10-15g chocolate, 5-10g nuts into cuts, drop sugar water, wrap in aluminium foil.	3	Wire grill	220-240	15-25
Baked apples 5-8pcs each 150-200g Take out the hearts, add raisins and jam. Use ovenproof dish.	3	Wire grill	200-220	15-25
Cutlets from minced meat (300-600g) DROP OIL	3	Baking tray	190-200	18-25
Minced Meat roll with filling ‚Russian style' (500g-1000g) BRUSH WITH OIL	3	Baking tray	180-200	50-65
Frozen Croquettes (500-1000g)	2	Baking tray	180-200	25-35
Frozen Oven Chips (300-700g)	2	Baking tray	180-200	20-30
Frozen Pizza (300-1000g)	2	Wire grill	200-220	15-25
Apple & Almond Cake (500-1000 g)	2	Wire grill	170-190	35-45
Fresh Croissant (200-400g) (ready-dough)	3	Baking tray	180-200	15-25

EN

4. Large Grill

Suggested temperature: 240 °C

The large grill function grills large quantities of flat foods, such as steaks, schnitzels and fish. It is also suitable for toasting. Both the top heating element and the grill are on in this mode.

We recommend to preheat the oven using Large Grill mode.

Food Item	Shelf Level	Accessory	Temperature (°C)	Time (min)
Sausages (thin) 5-10pcs	4	Wire roast + Deep pan	220	5-8 turn-over 5-8
Sausages (thin) 8-12pcs	4	Wire roast + Deep pan	220	4-6 turn-over 4-6
Toasts 5-10pcs	5	Wire grill	240	1-2 turn-over 1-2
Cheese Toasts 4-6 pcs	4	Wire roast + Baking tray	200	4-8
Frozen Pancakes with filling ‚Russian Style' (200- 500g)	3	Baking tray	200	20-30
Beef Steaks (400-800 g)	4	Wire roast + Deep pan	240	8-10 turn-over 5-7

EN

5. Small Grill

Suggested temperature: 240 °C

This setting is for grilling smaller amounts of flat foods, such as steaks, schnitzels, fish and toast, placed in the middle of the tray. Only the top element is in operation.

We recommend to preheat the oven using Small Grill mode.

Put food in the centre of accessory.

Food Item	Shelf Level	Accessory	Temperature (°C)	Time (min)
Frozen Oven Camembert (2 – 4 each 75g) PUT IN COLD OVEN (before preheat)	3	Wire grill	200	10-12
Frozen Baguettes with topping (Tomato-Mozzarella or Ham & Cheese)	3	Wire roast + Baking tray	200	15-20
Frozen Fish fingers (300-700g) PUT IN COLD OVEN (before preheat) DROP OIL	3	Wire roast + Baking tray	200	15-25
Frozen Fish burger (300- 600g) PUT IN COLD OVEN, DROP OIL	3	Baking tray	180-200	20-35
Frozen Pizza (300-500g) PUT IN COLD OVEN (before preheat)	3	Wire roast + Baking tray	180-200	23-30

EN

6. Bottom Heat + Convection

Suggested temperature: 190 °C

The Bottom Heat + Convection mode is for recipes calling for a moist topping and a crisp base, as with foods like pizzas, quiches lorraine, German-style open fruitcakes and cheesecakes.

We recommend to preheat the oven in Bottom Heat + Convection mode.

Food Item	Shelf Level	Accessory	Temperature (°C)	Time (min)
Yeast dough pie with apple frozen (350-700g)	3	Wire grill	180-200	15-20
Puff pastry small pies with filling frozen (300-600g) BRUSH EGG YOLK, PUT IN COLD OVEN (before preheat)	3	Baking tray	180-200	20-25
Meat balls in sauce (250-500g) use ovenproof dish	3	Wire grill	180-200	25-35
Puff pastry fans (500-1000g) BRUSH EGG YOLK	3	Baking tray	180	15-23
Cannelloni in sauce (250-500g) use ovenproof dish	3	Wire grill	180	22-30
Yeast dough pies with filling (600-1000g) BRUSH EGG YOLK	3	Baking tray	180-200	20-30
Homemade Pizza (500-1000g)	2	Baking tray	200-220	15-25
Homemade Bread (700-900g)	2	Wire grill	170-180	45-55

EN

7. Twin Mode

Using twin mode you can cook two different food items in your oven. When cooking in upper and lower cavity you can use different temperatures, cooking modes and cooking times. For example, you can grill steaks and bake gratin simultaneously. Using the divider, you can cook gratin in the lower and steaks in the upper part of the oven.

Always insert divider into shelf level 3 before you start cooking.

Suggest 1: Cooking at different temperatures

Cavity	Food Item	Shelf Level	Cooking Mode	Tempera-ture (°C)	Accessory	Time (min)
UPPER	**Frozen Pizza (300-400g)**	4	Convection	200 - 220	Wire Grill	15 - 25
LOWER	**Marble Cake (500-700g)**	1	Convection	170 - 180	Baking Tray	50 - 60

Notice: Put food in cold oven

Suggest 2: Cooking at different cooking modes

Cavity	Food Item	Shelf Level	Cooking Mode	Tempera-ture (°C)	Accessory	Time (min)
UPPER	**Chicken Pieces (400-600g)**	4	Top Heat + Convection	200 - 220	Wire Roast + Deep Pan	25 - 35
LOWER	**Potato Gratin (500-1000g)**	1	Convection	170 - 180	Wire Grill	30 - 40

Notice: Put food in cold oven

EN

Test dishes

According to standard EN 60350

1. Baking

The recommendations for baking refer to preheated oven.

Type of Food	Dish & Notes	Shelf level	Cooking Mode	Temp. °C	Cooking time min
Small Cakes	Baking tray	3	Conventional	160-180	15-25
	Deep pan + Baking tray	1+4	Convection	150-170	20-30
Fatless Sponge Cake	Baking tin on Wire grill (Dark coated, ø 26 cm)	2	Conventional	160-180	20-30
Apple Pie	Wire grill + Baking tray + 2 Springform cake tins (Dark coated, ø 20 cm)	1+3	Convection	170-190	80-100
	Wire grill + 2 Spring-form cake tins (Dark coated, ø 20 cm)	1 Placed diago-nally	Conventional	170-190	70-80

2. Grilling

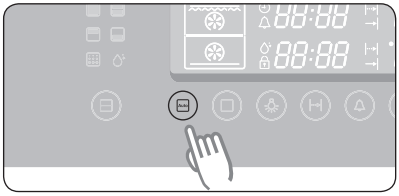
Preheat the empty oven for 5 minutes using the Large Grill function.
Use this function with the maximum temperature setting of 300°C.

Type of Food	Dish & Notes	Shelf level	Cooking Mode	Temp. °C	Cooking time min
White Bread Toasts	Wire grill	5	Large Grill	300	1st 1-2 2nd 1-1 1/2
Beef Burgers	Wire Roast + Deep pan (to catch drip-pings)	4	Large Grill	300	1st 7-10 2nd 6-9

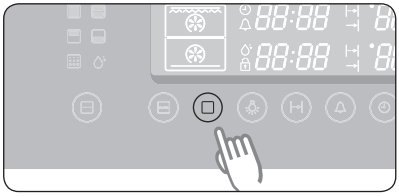
Automatic Cooking

EN

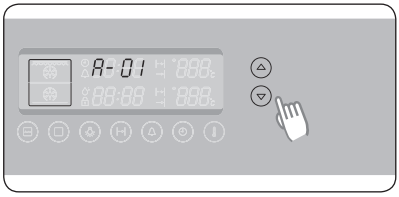
In auto cook mode you can select 40 Auto Programmes for cooking, roasting and baking.
For upper, twin and lower modes, insert the divider.



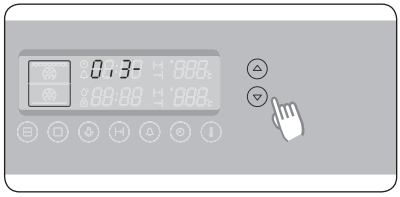
1 Press **Auto Cook select button**.



2 Select the desired function by pressing **Cooking Mode Select button**. (skip this step in single mode)



3 Select the desired recipe by pressing **Time/temperature Control buttons**. Wait 5 seconds.



4 Select the desired weight by pressing **Time/temperature Control buttons**.

Single oven auto cook programmes

The following table presents 25 Auto Programmes for Cooking, Roasting and Baking.
Those can be used in the single cavity of your oven. Always remove the divider.
It contains its quantities, weight ranges and appropriate recommendations.
Cooking Modes and times have been pre-programmed for your convenience.
You can refer to these guide lines for cooking. Always insert food in cold oven.

No	Food Item	Weight/kg	Accessory	Shelf Level	Recommendation
1	**Frozen Pizza**	0.3-0.6 0.7-1.0	Wire grill	2	Put frozen pizza in the middle of the wire grill.
2	**Frozen Oven Chips**	0.3-0.5 (thin) 0.6-0.8 (thick)	Baking tray	2	Distribute frozen oven chips evenly on the baking tray. First setting is for thin French fries, the second setting is for thick oven chips.
3	**Frozen Oven Croquettes**	0.3-0.5 0.6-0.8	Baking tray	2	Put frozen potato croquettes on the tray.
4	**Homemade Lasagne**	0.3-0.5 0.8-1.0	Wire grill	3	Prepare fresh lasagne or use ready prepared product and put into a suitable sized ovenproof dish. Put dish in the centre of oven.

Automatic Cooking (Continued)

No	Food Item	Weight/kg	Accessory	Shelf Level	Recommendation
5	**Beef Steaks**	0.3-0.6 0.6-0.8	Deep pan with wire roast	4	Put marinated beef steaks side by side on the wire roast. Turn over as soon as the oven beeps. The first setting is for thin beef steaks, the second setting is for thick beef steaks.
6	**Roast Beef**	0.6-0.8 0.9-1.1	Deep pan with wire roast	2	Put marinated roast beef on wire roast. Turn over, as soon as the oven beeps.
7	**Roast Pork**	0.6-0.8 0.9-1.1	Deep pan with wire roast	2	Put marinated roast pork on wire roast. Turn over as soon as the oven beeps.
8	**Lamb Chops**	0.3-0.4 0.5-0.6	Deep pan with wire roast	4	Marinate lamb chops. Put lamp chops on wire roast. Turn over, as soon as the oven beeps. The first setting is for thin chops, the second setting is for thick chops.
9	**Chicken pieces**	0.5-0.7 1.0-1.2	Deep pan with wire roast	4	Brush chicken pieces with oil and spices. Put chicken pieces side by side on the wire roast.
10	**Whole Chicken**	1.0-1.1 1.2-1.3	Deep pan with wire roast	2	Brush whole chicken with oil and spices. Put chicken on the wire roast. Turn over, as soon as the oven beeps.
11	**Duck breast**	0.3-0.5 0.6-0.8	Deep pan with wire roast	4	Prepare duck breast, put on the wire roast with the fat-side up. First setting is for one duck breast, the second setting is for 2 thick duck breasts.
12	**Roll of Turkey**	0.6-0.8 0.9-1.1	Deep pan with wire roast	4	Put roll of turkey on the wire roast. Turn over, as soon as the oven beeps.
13	**Steamed Fish**	0.5-0.7 0.8-1.0	Wire grill	2	Rinse and clean fishes, such as whole trout, perch or sea bass. Put head to tail in an oval ovenproof glass dish. Add 2-3 tablespoon lemon juice. Cover with lid.

No	Food Item	Weight/kg	Accessory	Shelf Level	Recommendation
14	**Roast Fish**	0.5-0.7 0.8-1.0	Deep pan with wire roast	4	Put fishes head to tail on the wire roast. First setting is for 2 fishes, the second setting is for 4 fishes. The programme is suitable for whole fishes, like trout, pikeperch or gilthead.
15	**Salmon Steaks**	0.3-0.4 0.7-0.8	Deep pan with wire roast	4	Put salmon steaks on the wire roast. Turn over, as soon as the oven beeps.
16	**Oven Potatoes**	0.4-0.5 0.8-1.0	Baking tray	2	Rinse potatoes, cut potatoes into halves. Brush with olive oil, herbs and spices. Distribute on the tray evenly. The first setting is for small potatoes (each 100g), the second setting is for large oven potatoes (each 200g).
17	**Roast Vegetables**	0.4-0.5 0.8-1.0	Deep pan	4	Put vegetables, such as sliced courgette, pieces of pepper, sliced aubergine, mushrooms and cherry tomatoes into deep pan. Brush with a mixture of olive oil, herbs and spices.
18	**Vegetable Gratin**	0.4-0.6 0.8-1.0	Wire grill	2	Prepare vegetable gratin using an ovenproof round dish. Put dish in the centre of oven.
19	**Marble Cake**	0.5-0.6 0.7-0.8 0.9-1.0	Wire grill	2	Put dough into a suitable sized buttered baking dish for bundt cake.
20	**Fruit Flan Base**	0.3-0.4 (large) 0.2-0.3 (tartlets)	Wire grill	2	Put dough into buttered baking dish for cake base. First setting is for one fruit flan base, the second setting is for 5-6 small tartlets.
21	**Sponge Cake**	0.4-0.5 (midsize) 0.2-0.3 (small)	Wire Grill	2	Put dough into a round black metal baking tin. First setting is for Ø 26cm and the second setting is for small Ø 18cm baking tin.

Automatic Cooking (Continued)

No	Food Item	Weight/kg	Accessory	Shelf Level	Recommendation
22	**Muffins**	0.5-0.6 0.7-0.8	Wire Grill	2	Put dough into black metal baking dish for 12 muffins. First setting is for small muffins, the second setting is for large muffins.
23	**Bread**	0.7-0.8 (white) 0.8-0.9 (wholemeal)	Wire Grill	2	Prepare dough according to manufacturers instructions and put into a black metal rectangular baking dish (length 25 cm). The first setting is for white bread (0.7-0.8kg) and the second setting (0.8-0.9kg) is for wholemeal bread.
24	**Homemade Pizza**	1.0-1.2 1.3-1.5	Baking tray	2	But pizza on the tray. The weight ranges include topping such as sauce, vegetables, ham and cheese. Setting 1 (1.0-1.2kg) is for thin pizzas and setting 2 (1.3-1.5kg) is for pizza with much topping.
25	**Yeast Dough Fermentation**	0.3-0.5 0.6-0.8	Wire Grill	2	The first setting is recommended for rising pizza yeast dough. The second setting is suitable for yeast dough for cake and bread dough. Put into a large round heat-resistant dish and cover with cling film.

EN

Upper Oven Auto Cook Programmes

The following table presents 5 Auto Programmes for Cooking, Roasting and Baking.
It contains its quantities, weight ranges and appropriate recommendations.
Cooking Modes and times have been pre-programmed for your convenience.
You can refer to these guide lines for cooking. Always insert food in cold oven.

No	Food Item	Weight/kg	Accessory	Shelf Level	Recommendation
1	**Frozen Bread Rolls**	0.2-0.3 0.4-0.5	Wire grill	4	Distribute frozen bread rolls evenly on wire grill.
2	**Frozen Pizza**	0.1-0.2 0.3-0.4	Wire grill	5	Put frozen pizza in the centre of wire grill.
3	**Frozen Pizza Snacks**	0.2-0.3 0.4-0.5	Wire grill	5	Distribute pizza snacks side by side on the wire grill.
4	**Frozen Fish fingers**	0.2-0.3 0.4-0.5	Baking tray	5	Distribute fish fingers evenly on baking tray. 0.2-0.3kg weight range is suggested for 10pcs, 0.4-0.5kg for 15pcs. Turn over after beep sounds.
5	**Frozen Oven Chips**	0.4-0.5 0.6-0.7	Baking tray	5	Distribute frozen oven chips on baking tray. The first setting is recommended for thin French fries, the second setting is recommended for thick oven chips. Use baking paper. Turn over after beep sounds.

EN

Lower Oven Auto Cook Programmes

The following table presents 5 Auto Programmes for Cooking, Roasting and Baking.
It contains its quantities, weight ranges and appropriate recommendations.
Cooking Modes and times have been pre-programmed for your convenience.
You can refer to these guide lines for cooking.
Insert food in cold oven, unless it is recommended to preheat the oven.

No	Food Item	Weight/kg	Accessory	Shelf Level	Recommendation
1	**Frozen Salmon in puff pastry**	0.2-0.3 0.5-0.6	Baking tray	1	Use baking paper. Put 2pcs (0.2-0.3kg) side by side or 4pcs (0.5-0.6kg) puff pastries in two rows on the baking tray.
2	**Homemade Quiche**	0.5-0.6 (small) 0.9-1.0 (large)	Wire grill	1	We recommend to preheat the lower oven to 210 °C with Bottom heat + Convection mode until beep sounds. Use black metal baking tin. After preheating put in the centre of wire grill. For first setting use Ø 18 cm tin, for second setting use Ø 26 cm tin.
3	**Homemade Pizza**	0.2-0.6 0.8-1.2	Baking tray	1	Use baking paper. Put 0.2-0.6kg on a round pizza tray, put 0.8-1.2kg on the square baking tray.
4	**Muffins**	0.5-0.6 0.7-0.8	Wire grill	1	Put dough into black metal baking dish for 12 muffins.
5	**Puff Pastry in Fruit**	0.2-0.3 0.4-0.5	Baking tray	1	Put 4 puff pastries in two rows on the baking tray using baking paper. Use first setting for 4 small puff pastries (0.2-0.3kg) and second setting for 4 large puff pastries (0.4-0.5kg).

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Twin Oven Auto Cook Programmes

Before using twin auto cook function insert the divider into the oven.
The following table presents 5 Twin Auto Cook Programmes for Cooking, Roasting and Baking. Using those programmes you will be able to cook your main dish & side dish or main dish & dessert simultaneously. This table contains quantities, weight ranges and appropriate recommendations. Cooking Modes and times have been pre-programmed for your convenience. Please refer to those guide lines for cooking. Always insert food in cold oven.

No	Cavity	Food Item	Weight/ kg	Accessory	Shelf Level	Recommendation
1	upper	**Chicken Pieces**	0.3-0.5 0.8-1.0	Deep pan with wire roast	4	Brush chicken pieces with oil and spices. Put pieces with the skin side up on the wire roast.
	lower	**Potato Gratin**	0.4-0.6 0.8-1.0	Wire grill	1	Use ovenproof baking dish. Place in the centre of the wire grill.
2	upper	**Roast Vegetables**	0.4-0.5 0.7-0.8	Deep pan	4	Distribute sliced vegetables, such as courgettes, pepper, onions, mushrooms, fennel, egg plants and tomatoes on the deep pan. Brush with olive oil and spices.
	lower	**Pizza Bread**	0.1-0.2 0.3-0.4	Baking tray	1	Put pizza bread on baking paper on tray.
3	upper	**Roast Fish**	0.3-0.5 0.6-0.8	Deep pan with wire roast	4	Rinse and prepare whole fishes, such as trout, bream, pike-perch or gilthead, add lemon juice, herbs and spices. Brush skin with olive oil and spices. Put on wire roast.
	lower	**Potato wedges**	0.3-0.4 0.5-0.6	Baking tray	1	Rinse and clean potatoes. Cut them into wedges or cut small potatoes into halves. Brush with olive oil and spices.
4	upper	**Roast Duck Breast**	0.3-0.5 (1-2 thin) 0.6-0.8 (2 thick)	Deep pan with wire roast	4	Put marinated duck breasts with the fat side up on the wire roast. The first setting is for normal sized duck breasts (0.3 kg), the second setting is for 2 duck breasts (each 0.4 kg)
	lower	**Baked Apples**	0.4-0.5 0.9-1.0	Wire grill	1	Rinse and core apples and fill with marzipan or raisins. Put into a round ovenproof dish.
5	upper	**Muffins**	0.5-0.6 0.7-0.8	Wire grill	4	Put dough into black metal baking dish for 12 muffins.
	lower	**Homemade Pizza**	0.2-0.6 0.8-1.2	Baking tray	1	Put 0.2-0.6g on a round metal pizza baking dish, put 0.8-1.2kg on the baking tray. Use baking paper.

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Self cleaning

This mode for cleaning the oven automatically.
This mode burns the leftover grease in the oven so that it can be wiped out when the oven cools down.
The oven is heated up to around 500°C.
During the Self Cleaning (pyrolytic self-cleaning), oven door is locked automatically.

Door locking ( )	When the oven temperature heats up to 300°C , the door will be locked automatically for safety.
Unlocking	When the oven temperature is falls below 260°C, the door will be unlocked automatically.

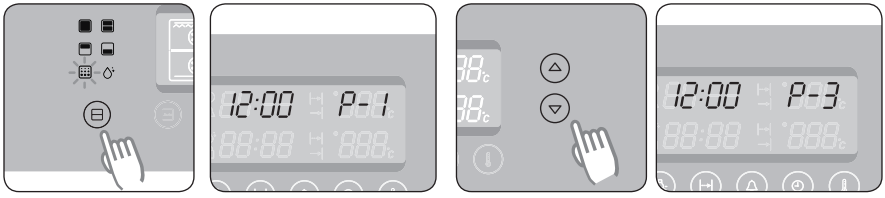
WARNING

- During this process the oven becomes very hot.
- Children must be kept at a safe distance.

Attention

Before carrying out the self cleaning function, all accessory parts should be taken out of the oven.

Remove any large pieces of dirt by hand beforehand.
Because thick food residue, grease and meat juices are flamable, a fire may happen in the oven during the Self Cleaning.



1 Press the **Partition Select button** to self cleaning mode. " " will blink.

2 Press the **Time / Temp Control button** to level 1,2 or 3 according to the dirt level of oven. If 5 seconds have elapsed and there are no further adjustments, the oven will begin automatically in the selected level.

Level	Duration
P1(Low)	approx 120 minutes
P2(Medium)	approx 150 minutes
P3(High)	approx 180 minutes

3 After the oven cools down, wipe the oven door and along the edges of the oven out with a damp cloth.

EN

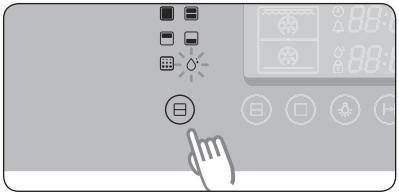
Steam cleaning

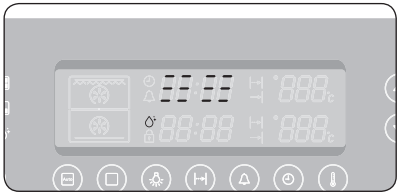
1 Remove all accessories from the oven.

2 Pour approximately 400 ml (3 / 4 pint) of water onto the bottom of the empty oven. Use normal water only, no distilled water.

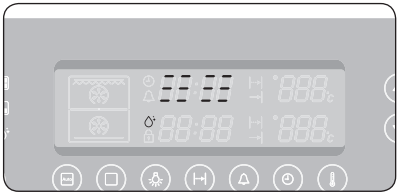
3 Close the oven door.

Caution The steam cleaning system can be switched on only when the oven has cooled to room temperature completely. Allow the oven to cool completely if it does not work.



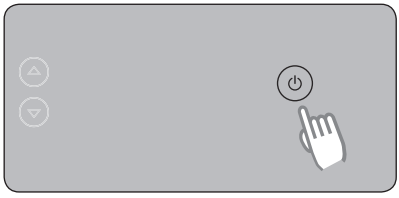


4 Press the **Partition Select button** to steam clean mode. and wait 5sec. " " will blink.



5 After an amount of time, the heater completes operating and its lamp remains on.

6 When the operation is complete, the display will blink and a beep indicates the end.



7 Press the **Power on/off button** to end the operation and clean the interior.

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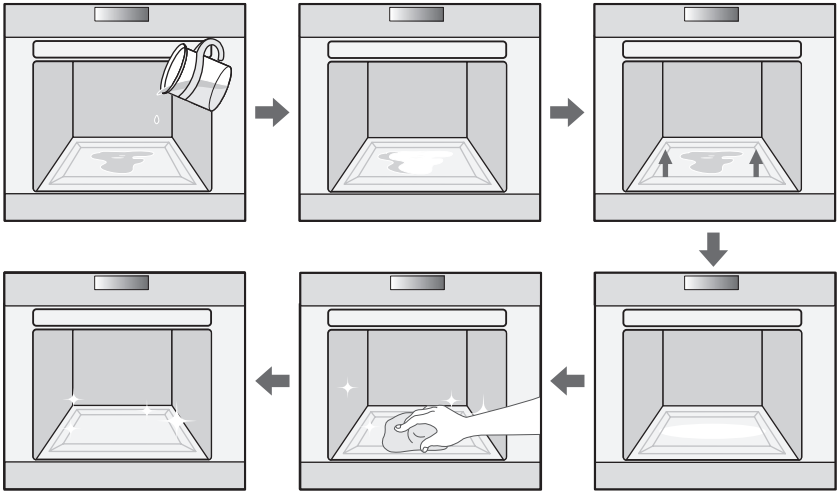


After deactivating the Steam Cleaning

Tips

- Take care when opening the door before the end of the steam cleaning procedure; the water on the bottom is hot.
- Never leave the residual water in the oven for any length of time, for example, overnight.
- Open the oven door and remove the remaining water with a sponge.
- Using a detergent - soaked sponge, a soft brush or a nylon scrubber, wipe the oven interior. Stubborn soil can be removed with a nylon scourer.
- Lime deposits may be removed with a cloth soaked in vinegar.
- Wipe clean with clear water and dry with a soft cloth (do not forget to wipe under the oven door seal).
- If the oven is heavily soiled, the procedure may be repeated after the oven has cooled.
- If the oven is heavily soiled with grease, for example, after roasting or grilling, it is recommend that you rub detergent into the stubborn soil before activating the oven cleaning function.
- After cleaning, leave the oven door ajar at a 15 ° angle to allow the interior enamel surface to dry thoroughly.

Rapid drying

1. Leave the oven door ajar at an angle of approximately 30°.
2. Press the **Partition Select button** to single mode.
3. Press the **Cooking Mode Select button**.
4. Press the **Time / Temp Control button** to convection.
5. Set the cook time to about 5 minutes and the temperature to 50 °C.
6. Switch the oven off at the end of this period.

WARNING

Do not use high - pressure water cleaners or steam jet cleaners to clean the oven.

Oven exterior

- For cleaning both the interior and exterior of the oven, use a cloth and a mild cleaning agent or warm soapy water.
- Dry with kitchen paper or a dry towel.
- Do not use scourers, caustic cleaners or abrasive products.

Stainless steel oven fronts

- Do not use steel wool, scouring pads or abrasives. They may damage the finish.

Aluminium oven fronts

- Wipe the plate gently with a soft cloth or microfiber cloth and a mild window cleaning detergent.

WARNING

Make sure the oven is cool before cleaning.

Oven interior

- Do not hand - clean the door seal.
- Do not use coarse scouring pads or cleaning sponges.
- To avoid damaging the enameled oven surfaces, use commercially available oven cleaners.
- To remove stubborn soil, use a special oven cleaner.

Accessories

Wash all bakeware and accessories after each use and dry with a kitchen towel.
To clean easily, soak in warm soapy water for about 30 minutes.

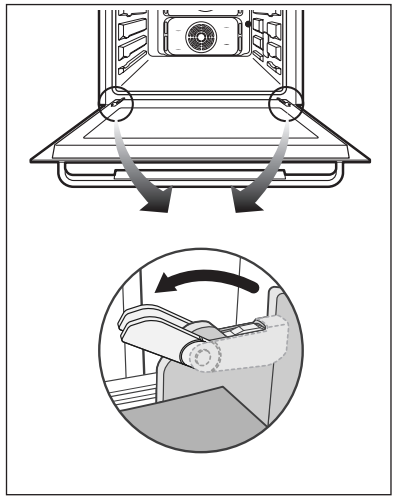
EN

Cleaning the oven door

For normal use, the oven door should not be removed but if removal is necessary, for example, for cleaning, follow these instructions. The oven door is heavy.

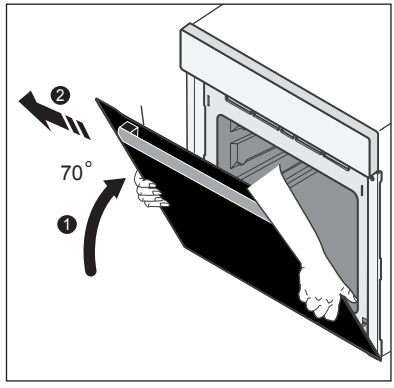
Removing the door

1. Flip open the clips at both hinges.



2. With both hands, grasp the sides of the oven door at its middle.

3. Rotate the door by approximately 70 ° until the hinges can be taken out completely from the hinge holes.



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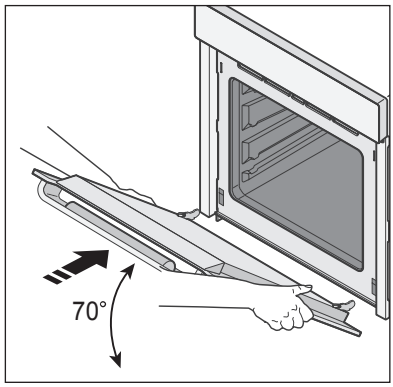
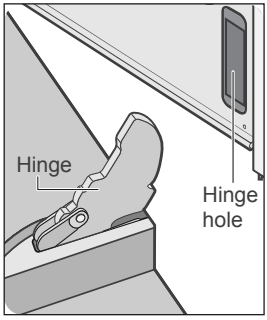
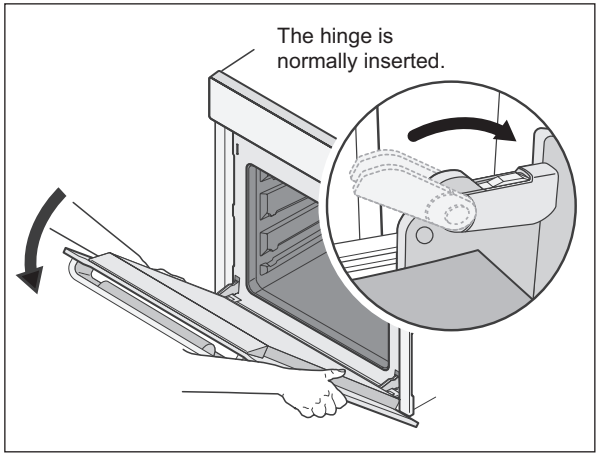
Attaching the door

1. With the clips still flipped open, align the door hinges into the hinge holes.



2. Rotate the door toward the horizontal line and flip the clips closed.





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Oven door glass

The oven door is equipped with three sheets of glass placed against each other. The inner & middle sheets can be removed for cleaning.

WARNING

- Whenever the door is separated from the oven, the clips should be flipped open.
- Do not use harsh abrasive cleaners or metal scrapers to clean the oven door; they ca scratch the surface, which may cause the glass to shatter.
- When the door is mounted, removing some of the parts (the door glass or some other part) from the door may result in injury.

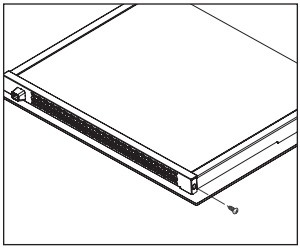
Attention

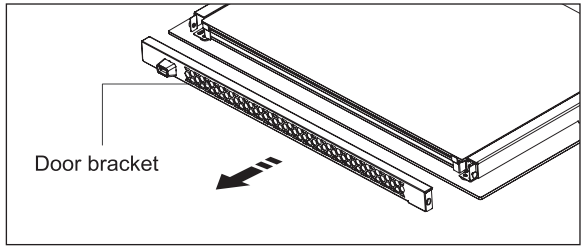
The glass may break if you use excessive force especially at the edges of the front sheet.

Disassembling the door

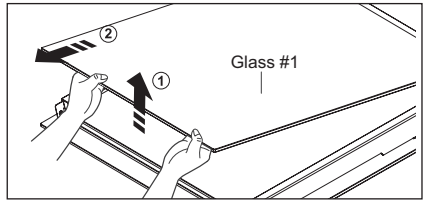
1. Remove the two screws on the left and right sides of the door.

2. Take off the door bracket.

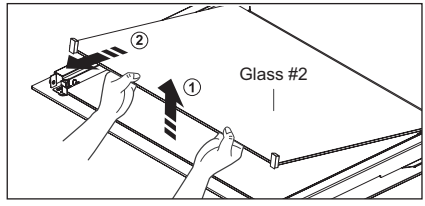




3. Detach the inner glass #1 from the door.



4. Detach the inner glass pane #2 and Holder Glass Rubber from the door.



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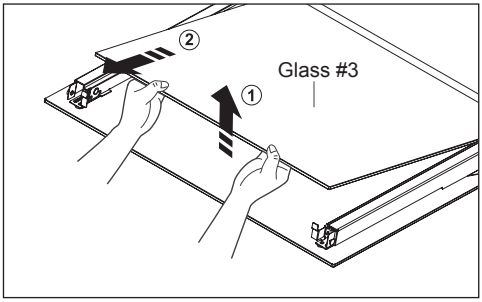
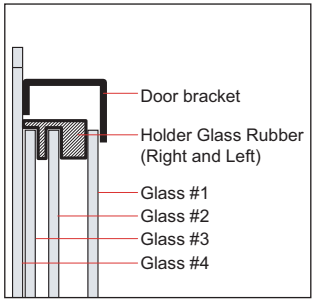
5. Detach the glaass #3 from the door





✉ Clean the sheets with warm water or washing-up liquid and polish dry with a soft clean cloth.

Assembling the door

1. Clean the glass and interior parts with warm soapy water.

✉ Do not use abrasive cleaners or pan scourers. Use a sponge with liquid detergent or warm soapy water.

2. Attach the glass #3 into position.

3. Attach the two Holder Glass Rubber at the top of glass #2 and place glass #2 into position.

4. Attach glass #1, the door bracket to the door.

5. Secure the two screws at both sides of the door.

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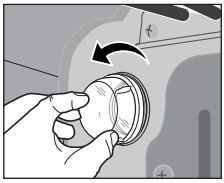
Changing the lamp

☛ **Danger of electric shock!**
Before replacing the oven light bulb, take the following steps:

- Switch off the oven;
- Disconnect the oven from the mains supply; and
- Protect the oven light bulb and the glass cap by laying a cloth on the bottom of the oven.

✉ You can buy a lamp at SAMSUNG service centre.

Replacing the rear oven lamp and cleaning the glass cap



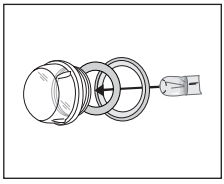
1. Take off the cap by turning counterclockwise.

2. Remove the metal rings and clean the glass cap.

3. If necessary, replace the halogen bulb with a 25 watt, 230 V, 300 °C heat - resistant halogen oven light bulb.

Tip

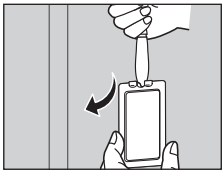
- Always use a cloth when handling a halogen bulb to avoid depositing oils from your fingers on to the surface of the bulb.



4. Fit the metal rings to the glass cap.

5. Replace the glass cap.

Replacing the oven side lamp and cleaning the glass cap



1. To remove the glass cover, hold the lower end with one hand, insert a flat sharp implement such as a table knife between the glass and the frame and pop out the cover.

2. If necessary, replace the halogen bulb with a 25 ~ 40 watt, 230 V, 300 °C heat - resistant halogen oven light bulb.

Tip

- Always use a cloth when handling a halogen bulb to avoid depositing oils from your fingers on to the surface of the bulb.

3. Replace the glass cover.

FAQs and Troubleshooting

What should I do if the oven doesn't heat up?

Check to see if one of the following actions resolves the issue:

- The oven may not be switched on. Switch the oven on.
- The clock may not be set. Set the clock (see section "Setting the clock").
- Check to see if the required settings have been applied.
- A household fuse may have blown or a circuit breaker may have tripped. Replace the fuses or reset the circuit. If this happens repeatedly, call an authorised electrician.

What should I do if, even though the oven function and temperature have been set, the oven does not heat up?

There may be problems with the internal electrical connections. Call your local service centre.

What should I do if an error code appears and the oven does not heat up?

There is a fault in the internal electrical circuit connection. Call your local service centre.

What should I do if the time display is blinking?

There was a power failure. Set the clock (see section "Setting the clock").

What should I do if the oven light doesn't illuminate?

The oven light is faulty. Replace the oven light bulb (see section "Changing the lamp").

What should I do if the oven's fan is running without having been set?

Following use, the oven's fan runs until the oven has cooled down. Call your local service centre if the fan continues to run after the oven has cooled down.

EN

Error and Safety codes

Error and Safety codes	General Functions	Solution
E-2*[1)]	**TEMP SENSOR ERROR**	**Call local SAMSUNG service centre.**
5-01	**SAFETY SHUTOFF** Oven has continued operating at set temperature for prolonged time.	**Turn oven off and remove food. Allow oven to cool before using again.**
-SE- **E-0*[1)]**	An error of the oven may cause low performance and problems in safety. Stop using the oven immediately.	**Call local Samsung service centre.**
-dE-	**PARTITION MISSING** The usage of divider is not correct. Refer to the '**Setting the divider mode**' (14page).	**For upper, twin and lower mode, divider should be inserted, and for single mode, divider should be eliminated.**

1) * refers to all numbers or characters.

Technical data

EN

Power Source	230V ~ 50Hz
Volume (usable capacity)	65 L
Output Power	MAX 3,650 W
Weight	
Net	45 kg approx
Shipping	51 kg approx
Dimensions (W x H x D)	
Outside	595 x 595 x 566 mm
Oven Cavity	440 x 365 x 405 mm

English

Correct Disposal of This Product
(Waste Electrical & Electronic Equipment)

(Applicable in the European Union and other European countries with separate collection systems)

This marking on the product, accessories or literature indicates that the product and its electronic accessories (e.g. charger, headset, USB cable) should not be disposed of with other household waste at the end of their working life. To prevent possible harm to the environment or human health from uncontrolled waste disposal, please separate these items from other types of waste and recycle them responsibly to promote the sustainable reuse of material resources.

Household users should contact either the retailer where they purchased this product, or their local government office, for details of where and how they can take these items for environmentally safe recycling.

Business users should contact their supplier and check the terms and conditions of the purchase contract. This product and its electronic accessories should not be mixed with other commercial wastes for disposal.

SAMSUNG ELECTRONICS

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DENMARK	8 - SAMSUNG (7267864)	www.samsung.com/dk
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